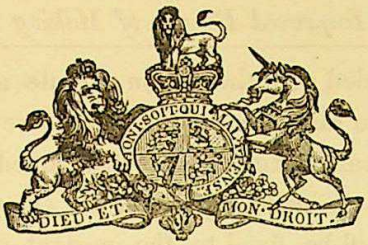
99. FOODS AND BEVERAGES
99A
426-19
1859
Bran
99
RECORDED



A.D. 1859, 14*th* OCTOBER. N° 2340.

Manufacture of Bread.

(*This Invention received Provisional Protection only.*)

PROVISIONAL SPECIFICATION left by Jean François Conscience at the Office of the Commissioners of Patents, with his Petition, on the 14th October 1859.

I, JEAN FRANÇOIS CONSCIENCE, of No. 8, St. John Street Road, Clerkenwell, London, in the County of Middlesex, do hereby declare the nature of the said Invention for "A NEW AND IMPROVED PROCESS OF MAKING BREAD AND CERTAIN MACHINERY CONNECTED WITH IT," to be as follows:—

This Invention will be advantageous for the public, as it will give an increase of bread more nutritious, and which will keep longer without becoming mouldy or sour, and which soaks better in soup than the ordinary bread, and which can be sold cheaper. In order to obtain it, it is necessary to make a decoction of the bran of wheat or any other grain in a boiler which will be described below; the bran after being boiled for 20 or 25 minutes in the proportion of 30 per cent. of bran to 70 per cent. of water, more or less, for a less quantity of bread could be obtained by diminishing the bran, or a greater by increasing the bran; the liquid will be extracted by the said machine, and will be mixed with the flour for the ordinary process of kneading or by a mechanical kneading trough.

This machine can be made of cast or wrought iron, of a combination of both; the boiler will be of copper tinned, or of cast iron, its shape cylindrical, and its size proportionate to the quantity required for the batch. The boiler will be supported by a slotted upright piece of iron on each side with two screws

which will keep it suspended over the fire on a grate adapted to these upright pieces, which grate can be raised or lowered by a screw moved by a wheel or other contrivance. Two small handles are also adapted to these upright pieces for keeping the boiler in an inclined position for emptying the residue of the process. A cross bar will be fixed to the upright pieces, in the middle of which will be placed a screw to be moved by a wheel which will press upon a wooden cover and force the liquor to come out by a tube adapted at the side close to the bottom, a fine wire sieve being placed across the tube. A sheet iron cover for the fire can be used for keeping back the heat when emptying the boiler of its contents. Before pressing the liquor the grate should be raised so that this cover may reach the bottom of the boiler to prevent it receiving any strain from the pressure of the screw. Different measures will be used in the process separately according to the quantity required.

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